A seed

[c3]

Claims

[c1] An apparatus for producing co-extruded pasta from pasta ingredients and filler comprises:

a pasta dough extruder for producing a pasta strand;

means for converting the pasta strand into a plurality of strands;

a plurality of co-extrusion die inserts positioned in a straight line for forming and filling the pasta strands; and,

a single crimp/cut die for forming a predetermined pasta configuration.

[c2] An apparatus for producing co-extruded pasta in accordance with Claim 1 further including:

a feed hopper having an input for receiving pasta ingredients and an output; a mixer located at the hopper output for combining the ingredients into a mixture; and, wherein the extruder comprises

an auger screw coupled to the mixer for forming the mixture into a cylindrical strand of pasta dough.

An apparatus for producing co-extruded pasta in accordance with Claim 2 wherein the means for converting the pasta strand into a plurality of strands comprises:

a first Y-manifold for dividing the dough strand from the extruder into two continuous strands of dough; and,

means for subdividing the two strands of dough into four continuous strands of dough.

[c4] An apparatus for producing co-extruded pasta in accordance with Claim 1 further including:

a plurality of adjustable metering valves to adjust the flow of dough to the coextrusion die inserts;

means for filling the co-extruded strands; and,

a conveyor receiving the formed and cut pasta from the single die.

[c5] An apparatus for producing co-extruded pasta in accordance with Claim 4 further including:

a hot water cooker receiving the formed and filled pasta from the conveyor.

[c8]

[c9]

[c10]

[c6] An apparatus for producing co-extruded pasta in accordance with Claim 4 further including:

a filling means having an input to receive filling and an output;

an eight column positive displacement pump coupled to the output of the filling means, each of said independent displacement pumps servicing a co-extrusion die insert, and including eight flexible hoses of equal length joining each pump

[c7] An apparatus for producing co-extruded pasta in accordance with Claim 6 further including:

the pump includes variable speed control to control the weight/volume of filling through the hoses.

An apparatus for producing co-extruded pasta in accordance with Claim 4 further including:

a backing roller positioned adjacent the crimp/cut die between which the filled

pasta dough strands drop vertically and are crimp-sealed and cut to length.

An apparatus for producing co-extruded pasta in accordance with Claim 9 wherein:
the pasta is rigatoni.

A method for producing co-extruded pasta from pasta ingredients and a filler comprising:

feeding the pasta ingredients to a mixer;

to a corresponding die insert.

mixing the ingredients and moving the mixture to an extruder; extruding the mixture to form a cylindrical strand of pasta dough;

dividing the dough into a plurality of strands;

feeding and individually metering the strand flow to a plurality of co-extrusion die inserts arranged in a straight line; and,

crimping and cutting the co-extruded pasta strands to form a predetermined stuffed pasta configuration.

A method for producing co-extruded pasta in accordance with Claim 10 further including the steps of:

[c11]

dropping the strand flow from the co-extrusion die inserts vertically downward through a crimping/cutting die; catching and conveying the crimped/cut pasta; and, passing the pasta through a hot water cooker.

[c12] A method for producing co-extruded pasta in accordance with Claim 10 wherein:

changing the crimping/cutting die to attain a different stuffed pasta configuration.